

• 計畫中文名稱	水產食品重金屬之安全衛生監測與分析		
• 計畫英文名稱	Monitoring of Aquatic Products Safety and Hygiene-Heavy Metals		
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• 執行機構	私立台北醫學大學		
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• 研究領域	漁業類, 食品科技		
• 研究人員	韓柏檉, 趙馨		
• 中文關鍵字	--		
• 英文關鍵字	--		
• 中文摘要	<p>在歐美先進國家中,微量金屬在某些魚類及無脊椎動物的可食限量,皆已詳細記載、制定規範實施,但台灣有關這方面的制度仍有待建立,況且水產食品對台灣許多人而言,是一項不可或缺的食物來源.在台灣,曾發生過綠牡蠣事件以及魚類含有機氯化學農藥過高,使得人民對於台灣水產食品的安全衛生產生疑慮,到底目前國內水產食品帶給人民除了營養價值之外,是否有安全衛生上的顧忌及影響.所以爲了台灣的水產食品安全顧慮,以及顧及漁民生計問題,故擬定針對台灣東西部沿海地區水產食品所含金屬濃度進行監測,此外,亦根據問卷訪視之攝取水產食品等情形,繼而利用風險評估模式,估算每日建議安全容許量(ADI, acceptable daily intake).另外亦同時進行市售牡蠣及養殖牡蠣所含金屬濃度之差異性比較,再者,亦蒐集過去幾年來台灣西部沿海地區養殖牡蠣的金屬濃度等資料進行統整及分析,以期獲得季節、年份、月份獲各金屬濃度上的相關性分布情形.至於預期效益方面,對於全台灣水產食品之安全衛生有更進一步深入的了解,並評估市售與養殖牡蠣的差異性及緣由,亦將過去西部沿岸養殖牡蠣的相關資料進一步統整及分析.</p>		
• 英文摘要	<p>The acceptable daily intake (ADI) of trace metals in fishes and invertebrate is well established and regulated in developed countries, but it is not in Taiwan. Aquatic product is one of the major foodstuffs in Taiwan. To know if aquatic product scruples to our health in addition to its nutrition, we surveyed aquatic product and studied its safety and possible detriment to residents. Three agencies, the FDA, the Australian National Health and Medical Research Council (NHMRC), and the Canadian Health Protection jBoard (CHPB),</p>		

have suggested allowable trace-metal levels for seafood and seafood products. The Canadian government has set action levels based on the contaminant level of edible weight for arsenic, lead, and mercury. Alert level for trace metals in molluscs have been set by the National Shellfish Sanitation Program (NSSP) of the Interstate Shellfish Sanitation Commission. The United Nations Food and Agricultural Organization in conjunction with the World Health Organization has suggested provisional tolerable weekly intake limits (PTWIs) for cadmium, mercury and lead. Furthermore, there are estimated safe and adequate daily dietary intake (ESADDI) levels for all foods set by the National Research Council (NRC) of the National Academy of Sciences. Besides, we collect data about dietary habits and consuming behavior of people in different area, and metal concentration distribution in different fishes in different seasons and different area, respectively. Then we assess acceptable daily intake (ADI) and take standards of other countries as reference to set standard levels. We hope standard levels will be a reference for consumer and seller, and keep people eat right and eat safe.